

polysaccharide which is at least slightly soluble in water, characterized in that there is used either a polysaccharide capable of forming complexes with protein fractions of the said wort or of the said beverage, in order to inhibit the coagulation and the precipitation of proteins, or alternatively a polysaccharide capable of forming a suspension in the said wort or the said beverage, in order to prepare a fermented beverage of the beer type having a permanent haze at room temperature and/or a reversible cold haze having respectively predetermined characteristics in terms of intensity and persistence over time in the event of storage.

20. Use according to claim 19, characterized in that the polysaccharide is chosen from starch derivatives.

21. Use according to claim 19, characterized in that the polysaccharide is chosen from modified starches E 1404 to E 1450.

22. Use according to claim 19, characterized in that the polysaccharide is chosen from pectins of the E 440 type or from derivatives thereof.

23. Use according to claim 22, characterized in that a pectin is introduced into the wort when hot so as to create a permanent haze.

24. Use according to claim 22, characterized in that a pectin is introduced into the beer when finished so as to slow down the speed of sedimentation of the reversible cold haze and to maintain the said cold haze in suspension.

25. Use according to claim 22 characterized in that a pectin is added in a proportion of between about 10 and about 1000 mg/l.

26. use according to claim 25, wherein said pectin is added in a proportion of between about 50 and about 500 mg/l.

27. Use according to claim 25, wherein said pectin is added in a proportion of the order of from 100 mg/l to about 300 mg/l.

28. Use according to claim 19, characterized in that the polysaccharide is chosen from carrageenans of the E 407 type and is introduced into the beer when finished so as to form a permanent haze and to stabilize the cold haze.

29. Use according to claim 28, characterized in that a carrageenan, which is highly reactive, is added in a proportion of at least about 5 mg/l.

30. Use according to claim 28, characterized in that a carrageenan, which is highly reactive, is added in a proportion of the order of about 10 mg/l.

31. Use according to claim 19, characterized in that the polysaccharide is chosen from gums selected from the group consisting of the gums E 400, E 401, E 402, E 403, E 404, E 405, E 413, E 415 or E 416, and gum acacia, and is preferably introduced into the beer in finished form so as to stabilize and maintain the reversible cold haze in suspension.

32. Use according to claim 31, characterized in that a gum which is weakly reactive is added in a proportion of the order of about 100 mg/l.

33. Use according to claim 32, wherein said gum is gum acacia.

34. Use according to claim 19, characterized in that the polysaccharide is added in a proportion of between about 5 mg/l and about 2000 mg/l of wort or of beer, the

proportion to be used varying in an inverse proportion of the degree of reactivity and the degree of purity of the polysaccharide, and being dependent on the time when the polysaccharide is used.

35. Use according to claim 34, wherein said proportion of said at least one polysaccharide is between about 10 mg/l and about 1000 mg/l.

36. Use according to claim 34, wherein said proportion of said at least one polysaccharide is between about 50 mg/l and 500 mg/l.

37. Use according to claim 19, characterized in that the nature and the quantity of the at least one polysaccharide and the conditions for adding the said product are chosen so as to create protein particles having a mean diameter of about 0.3  $\mu\text{m}$ .

38. Method for preparing a fermented beverage of the beer type from a beer wort, characterized in that said method comprises a step consisting of a use according to claim 19.